

THE BADALI

— EST 1990 —

BAR + CUCINA

Tira Misu | 8

The Badali's Signature Dessert

Fresh mascarpone cheese over Kahlua, Amaretto, espresso soaked lady fingers

Bombolone | 10

From the heart of Tuscany – an old favourite

3 in house made mini donuts, orange cream filling, Dulce de Leche, crème fraîche

Amaretto Chocolate Budino | 10 (GF)

Amaretto chocolate custard, red wine poached pear, spiced walnuts, goat cheese mousse, amaretti cookie

Featured Cannoli of the Week | 12

Hand rolled in house and fun to share

*Each week we offer a fresh interpretation of our in house made cannoli dessert.
Please ask your server for this week's featured flavour*

Sweet Potato Cake | 10

Soufflé style sweet potato cake, cranberry foam, date puree, milk crunch

Gelato Trio | 10

Select the 3 that catch your eye

*Double Pistachio, Sicilian Blood Orange sorbet, Strawberry sorbet,
Tahitian Vanilla and Devil's Chocolate,*

Apple Crostata | 12

*Warmed Granny Smith apple pie, served in a cast iron skillet with a scoop of
vanilla gelato, rosemary caramel, milk crunch*

E NATURALMENTE ...

Ruffino Serelle Vin Santo del Chianti	\$12
Domenico Fraccaroli Grotta Del Ninfeo Recioto della Valpolicella	\$12
Mantanaro Liquore di Camomilla con Grappa	\$15
Sandro Botegga Club Grappa	\$9
Amaro Nonino Quintessentia	\$11

Plus applicable taxes - All desserts are made from scratch in our bakery and may contain nuts